

B I T E S

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GF CHICKEN WINGS & DRUMETTS16
Ke'olu Seasoned, Served with Crudité &
Ranch

BLACKENED LOBSTER WONTONS ... 24
Yuzu Slaw, Papaya Salsa, Coriander Cream

KONA COFFEE BBQ PORK RIBS 21
Yuzu Slaw, Kahlua BBQ

GF KE'OLU WEDGE 21
Hirabara Baby Romaine, Blue Cheese,
Crispy Prosciutto, Kawamata Tomato, Soft
Boiled Egg, Ranch Dressing

THE BIRDIE 26
Baby Romaine, Grilled Chicken, Roasted Bell
Peppers, Black Beans, Corn, Guacamole,
Cheddar & Jack Cheeses, Cilantro Lime
Dressing with Tortilla Strips

B E T W E E N B R E A D

With choice of
Onion Rings, Beer Fries, Mixed Green Salad
Add Truffle Fries.....5

IT'S ALL IN THE "DIPS" 24
Roasted Prime Rib, Caramelized Onions,
Gruyère on House Made Hoagie, served with
Au Jus & Horseradish

WAGYU BURGER 25
8 oz. Beef, Smoked Mozzarella, Lettuce,
Kawamata Tomato, Truffle Aioli, House
Made Pickles on Brioche Bun

Ke'olu

*Please alert your server of any allergies or dietary restrictions. *Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of food borne illness.